

KITCHEN

Led by Ivan Brehm, Appetite brings together an R&D kitchen, record bar, and art gallery to create a new kind of community across boundaries. We describe our approach as crossroads thinking, investigating and reinterpreting moments of connection between cultures around the world.

Our current exhibition, *Table Manners*, brings together practices, which take food as a lens to investigate wider interconnected systems, like globalisation, migration, environments, and more. We focus in on the Southeast Asian region to observe the manner – or the means, modes, and systems – by which food culture is carried out, enacted, and practised.

Our Kitchen is a centre for culinary research as well as an intimate and experimental dining experience. We serve a tasting menu that draws on a deep study of global food traditions and our love of improvisation.

TASTING MENU 225++

BEVERAGE PAIRING 145++

WINE PAIRING 185++

APPETITE



Tasting Menu

SNACKS

farinata • blue corn custard • 'nduja taco • tamarillo jelly

CHAAS

citrus-cured yellowtail, beetroot ketchup, fennel buttermilk

SOUBISE

white asparagus, wild garlic, oka hijiki

RISOTTO

Aged carnaroli rice, pumpkin miso, pickled pumpkin, pickled coriander

TURBOT

Iranian saffron nage, blue mussels, okahijiki

Boston lobster – 50

TONKOTSU

dry-aged magret of duck, charred chili crisp, pickled potatoes

A5 Yamaguchi wagyu – 40

STRAWBERRY

Chitose strawberries, Picual olive oil ice cream, buckwheat crumble

CHAI

pistachio cake, cherry sorbet, lychee and rose gel, gulkand

PETIT FOURS

APPETITE